



NOEL'S

BAR & RESTAURANT

SUMMER
GROUP
MENU
ONE

SUMMER GROUP DINING SET MENU ONE 3 COURSES 50

STARTERS

Home-made Soup
(VE) (GF available)

Toasted home-made bread

Classic Bruschetta
(VE) (GF available)

Home-made bread, fresh
tomatoes, basil, olive oil

Honey-drizzled Goats
Cheese Stacks
(V) (GF available)

Fresh figs, honey, walnuts, tuille

Antipasto Platter
(GF available)

Selection of premium cured meats
and artisan cheeses, home-made
focaccia, sun-dried tomatoes,
cornichons, capers & olives

Crispy Calamari

Garlic mayonnaise, fresh lemon

MAIN COURSES

Asparagus & Blue Cheese
Risotto
(V, VE & GF available)

Asparagus cream, fresh asparagus,
blue cheese, walnuts, Parmesan sauce

Charcoal-grilled Chicken
Souvlaki
(GF available)

Two skewers of marinated chicken
fillet, mixed salad, tzatziki, pitta
bread

32-day Dry-aged Black Angus
Rib-eye Steak (8oz)
(GF available)

French fries, grilled tomato

Linguine alla Marinara
(GF available)

Tiger prawn, mussels, octopus, king
prawns, cherry tomatoes, chilli,
lobster & brandy bisque

Lemon & Garlic Crusted Salmon
(GF)

Crushed new potatoes, feta cheese, black
olives, tomato & caper sauce

DESSERTS

Italian Ice Cream/Sorbet
(V/VE) (GF available)

Please ask for flavours

Warm Chocolate Brownie
(VE) (GF)

Rich chocolate brownie,
sweetened with figs, served
with dark chocolate sauce
& vegan pistachio ice cream

Home-made Tiramisu

Bailey's savoiardi, mascarpone,
espresso & dark chocolate

Amalfi Lemon Tart
(V)

Rich, tangy lemon curd in a
golden pastry case, finished
with soft Italian meringue

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.

For allergen enquires please speak to a member of our team.

Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan • Halal Options Available